

HENDRY



Est. 1939

PROUDLY CELEBRATING EIGHTY-FIVE YEARS OF FAMILY FARMING

HENDRY VINEYARD NAPA VALLEY

2021 CHARDONNAY RESERVE

VINEYARD The Hendry Vineyard is located on benchlands just west of the town of Napa. Our 203-acre ranch is at the intersection of the cooler Carneros and Mt. Veeder appellations at the south end of the Napa Valley. Morning fog and afternoon breezes from the San Pablo Bay moderate our climate, giving us long, warm summer days and cooler nights. Our Chardonnay vines grow on thin, stony soils between 200 and 300 feet above sea level.

Over eighty years of farming, and three decades of making wine under the Hendry name have culminated in this wine, which is made from our Chardonnay blocks 9C and E. Planted in 1974, Block 9 contains some of the oldest Chardonnay vines remaining in Napa Valley. These are exceptionally low-yielding old vines in deep, stony soils, which produce concentrated, flavorful fruit.

VINTAGE In 2021, budbreak in Block 9 was March 26th; bloom occurred May 11th. The grapes were harvested on August 31st. Bloom to harvest was 112 days. Yield was .95 tons per acre.

WINEMAKING The grapes are whole-cluster pressed after a cool morning harvest. George Hendry himself stands by as the press starts up. Small lots of press "fractions" are separated out as the pressure gradually increases. Each small fraction of juice is then cold-settled separately. The small lots are fermented individually in new and neutral French oak barrels, and remain *sur lie* in those barrels for a minimum of twelve months. The wine does not undergo any malolactic fermentation, but gains its creamy body from bi-weekly *bâtonnage*, a gentle hand stirring.

NOTES Medium gold color. Attractive, layered aromatics include citrus and coconut macaroon, with soft, floral undertones. Layered, complex, creamy and elegant. Medium-full bodied. Apple, apple peel, citrus rind and pear on the palate, finishing with lemony acidity and toasty tannins on the long finish. Slightly richer, heavier and more structured than our Barrel Fermented Chardonnay. Richer, creamier foods bring out the tangy fruits in this wine. Have no fear pairing it with a cheese board, white pizzas, gnocchi in cream sauce, halibut or scallops in a velvety beurre blanc.

Alcohol: 14.4%

Cases produced: 248

TA: 6.5

VA: .46

